

NOTE.—The application for a Patent has become void.

This print shows the Specification as it became open to public inspection.

PATENT SPECIFICATION



Convention Date (South Africa): April 29, 1922.

196,885

Application Date (in United Kingdom): Sept. 19, 1922. No. 25,849/22.

Complete not Accepted.

COMPLETE SPECIFICATION.

An Improved Method or Process for Decorating Cakes, Biscuits, Sweets and other Confectionery.

I, WILLIAM BAUMANN, of 1, Orange Street, Cape Town, in the Province of the Cape of Good Hope, Union of South Africa, Biscuit and Cake Manufacturer, 5 a British born citizen of South Africa, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention relates to a process for decorating cakes, biscuits, sweets, table jellies and other confectionery with specially prepared edible wafer paper 15 imprinted with various artistic and appropriate coloured designs, the colours being of edible vegetable matter. Edible vegetable colouring matter suitable for decorating the wafer paper in the manner 20 described above is used, as supplied by manufacturers of vegetable colours, a commodity obtainable in the open market for use in the confectionery trade. This process not only ensures an artistic, uniform and distinctive style in confectionery generally, but also greatly facilitates the decoration of cakes, biscuits, sweets and confectionery as against the present method. A batter in the proportion of two parts water to one part 30 flour is set aside to ferment. When fermentation is completed, to this is added a further two parts water and one part flour and the batter is then poured 35 between hot nickel plated plates to form dry sheets of wafer paper.

For cakes, the decorated wafer paper is placed, decorated side outwards, into certain moulds of various shapes as required; the cake being smaller than the 40 mould is placed within the wafer paper in such a manner as to leave a gap or space

all around the cake. Into this gap or space between the cake and the wafer paper, marzipan, fondant, chocolate, 45 sugar icing or other sweet matter is then poured. After being set the whole cake, covered with marzipan, fondant chocolate, sugar icing or other sweet matter, as the case may be, with the attached 50 wafer paper, is removed from the moulds completed.

For biscuits or other small cakes the decorated wafer paper is applied after the biscuits or cakes (whether single or in 55 sheets or long strips) have been covered with marzipan, fondant, chocolate, or other sweet matter so as to cause the wafer paper to adhere thereto.

For table jellies, varied coloured patterns and designs of wafer paper are placed in various positions within the 60 jelly mould, then the liquid is poured into the mould and allowed to set.

For sweets and other confectionery the decorated wafer paper is placed in various 65 shaped mould or strips into which the marzipan, fondant, chocolate, sugar icing or other sweet matter is poured so as to cause the wafer paper to adhere thereto. 70

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I 75 claim is:—

1. An improved method or process for decorating cakes, biscuits, sweets and other confectionery, wherein a wafer 80 paper is used prepared substantially as hereinbefore described.

2. An improved method or process for decorating cakes, biscuits, sweets or other confectionery, wherein the wafer paper, as claimed in Claim 1, is imprinted with

[Price 1/-]

various artistic and appropriate designs, the colours whereof are of edible vegetable matter, substantially as hereinbefore described.

5 3. The printing of designs, announcements and so forth on edible wafer paper prepared as hereinbefore described.

4. An improved method or process for decorating cakes, wherein moulds of
10 various shapes are employed, as may be required, each slightly larger than the cake to be decorated by its use, substantially as hereinbefore described.

5. An improved method or process for
15 decorating cakes, wherein the wafer paper as claimed in Claims 1 and 2, is fixed within the moulds, as claimed in Claim 4, with the decorated sides outwards, substantially as hereinbefore described.

6. An improved method or process for
20 decorating cakes, wherein the cakes are placed within the wafer paper, fixed as claimed in Claim 5, so that there is a gap or space all round the cake, substantially as hereinbefore described.

7. An improved method or process for
25 decorating table jellies, in which coloured patterns and designs of wafer paper are placed within a mould, after which liquid jelly is poured into the mould and allowed to set.

8. An improved method or process for
35 decorating cakes, wherein sugar-icing or other sweet matter, as hereinbefore specified, is poured into the gap or space constituted as claimed in Claim 6, and the cake, after the said sweet matter has set, is removed from the mould together with the said sweet matter and the wafer
40 paper, substantially as hereinbefore described.

9. An improved method or process for
45 decorating biscuits or small cakes, wherein the said biscuits or small cakes are covered with the said sweet matter and the wafer paper thereafter applied, so as to cause the wafer paper to adhere thereto, substantially as hereinbefore
50 described.

10. An improved method or process for
decorating sweets or other confectionery, wherein the decorated wafer paper is placed in various shaped moulds or strips,
55 into which the said sweet matter is poured so as to cause the wafer paper to adhere thereto.

11. An improved method or process for
60 decorating cakes, biscuits, sweets and other confectionery by the method, apparatus and materials substantially as hereinbefore described.

Dated this 19th day of September, 1922.

MARKS & CLERK.

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